# Sausage Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44240

### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY CKD 1Z	1 Each	BAKE To Bake (convection oven): Preheat oven to 325°F, heat for 3 - 3 1 2 minutes if frozen, 2 1 2 - 3 minutes if thawed.	111341
DOUGH BISC STHRN EZ SPLT	1 Each	BAKE PLACE FROZEN BISCUIT DOUGH WITH SIDES TOUCHING ON GREASED OR PARCHMENT LINED BAKING SHEET. BAKE TIMES WILL VARY BY OVEN TYPE AND QUANTITY OF PRODUCT IN OVEN. BISCUITS ARE DONE WHEN TOPS ARE GOLDEN BROWN AND REACH A MINIMUM INTERNAL TEMPERATURE OF 165°F.	866920

Preparation Instructions
Prepare according to cooking instructions- put sausage on biscuit and serve in grab and go bag

## **Meal Components (SLE)**

Amount Per Serving		
Meat	1.000	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

		3			
Amount Per Serving					
Calories		310.00			
Fat		19.00g			
SaturatedFat		8.00g			
Trans Fat		0.00g			
Cholesterol		20.00mg			
Sodium		620.00mg			
Carbohydrates		25.00g			
Fiber		1.00g			
Sugar		2.00g			
Protein		8.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	120.00mg	Iron	1.96mg		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### Nutrition - Per 100g

No 100g Conversion Available